

Garlic Scape Pesto

A wonderful garlicky alternative to regular pesto.

2 Cups Garlic Scapes cut into one inch pieces (you can use the entire garlic scape)

2 Tbs Walnuts (you can substitute in pine nuts or almonds)

Salt and Pepper (a good dash of both to taste)

½ Cup Olive Oil

½ Cup Grated Parmesan

1. Add the garlic scapes, walnuts, salt, pepper, and olive oil to a food processor.
2. Pulse to combine a couple times.
3. Turning the food processor on low, slowly drizzle in the olive oil. Keep pulsing until combined.
4. Once combined, mix in the parmesan.
5. Enjoy!

Try freezing the pesto in an ice cube tray. You can just grab a couple ice cubes whenever you need them and throw them in the dish you're making.